MC324GAKCBB MC326GAKCBB
MC325GAKCBB MC324GAKCWQ

Samsung Smart Oven (Steam)

user manual

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

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ENGLISH

Thank you for purchasing this Samsung product.
To receive more complete service, please register your product at

www.samsung.com/register

SAMSUNG

Using this instruction booklet

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

LEGEND FOR SYMBOLS AND ICONS

⚠ WARNING	Hazards or unsafe practices that may result in **severe personal injury or death**.
⚠ CAUTION	Hazards or unsafe practices that may result in **minor personal injury or property damage**.

⚠	Warning; Fire hazard
⚠	Warning; Electricity
⊘	Do NOT attempt.
✂	Do NOT disassemble.
🔌	Unplug the power plug from the wall socket.
☎	Call the service center for help.
☛	Important
⚠	Warning; Hot surface
⚠	Warning; Explosive material
✋	Do NOT touch.
★	Follow directions explicitly.
⏚	Make sure the machine is grounded to prevent electric shock.
✎	Note

Important safety instructions

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Make sure that these safety precautions are obeyed at all times.

Before using the oven, confirm that the following instructions are followed.

⚠ WARNING (Microwave function only)

⊘ **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

⊘ **WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

⊘ **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.

☛ This appliance is intended to be used in household only.

★ **WARNING:** This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.

★ Only use utensils that are suitable for use in microwave ovens.

When heating food in plasitic or paper containers, keep an eye on the oven due to the possibility of ignitions.

The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.

WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

WARNING: The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

The oven should be cleaned regularly and any food deposites removed.

Failure to maintain the oven in a clean conditioin could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

WARNING: Liquids or other foods must not be heated in sealed containers since they are liable to explode;

The appliance should not be cleaned with a water jet.

This oven should be positioned proper direction and height permitting easy access to cavity and control area.

Before using the your oven first time, oven should be operated with the water during 10 minute and then used.

If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.

The microwave oven has to be positioned so that plug is accessible.

The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.

WARNING (Oven function only) - Optional

WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

🛇 A steam cleaner is not to be used.

🛇 **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

★ **WARNING:** The appliance and its accessible parts become hot during use.
Care should be taken to avoid touching heating elements.
Children less than 8 years of age shall be kept away unless continuously supervised.

★ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

🛇 Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

✋ The temperature of accessible surfaces may be high when the appliance is operating.

✋ The door or the outer surface may get hot when the appliance is operating.

☛ Keep the appliance and its cord out of reach of children less than 8 years.

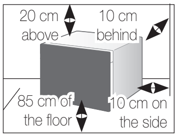
🛇 Appliances are not intended to be operated by means of an external timer or separate remote-control system.

This product is a Group 2 Class B ISM equipment.
The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding

equipment.
For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

INSTALLING YOUR MICROWAVE OVEN

Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safety bear the weight of the oven.



1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.
2. Remove all packing materials inside the oven.

☛ Install the roller ring and turntable. Check that the turntable rotates freely.
(Turntable type model only)

4. This microwave oven has to be positioned so that plug is accessible.

☛ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
For your personal safety, plug the cable into a proper AC earthed socket.

Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

CLEANING YOUR MICROWAVE OVEN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings
  (Turntable type model only)

ALWAYS ensure that the door seals are clean and the door closes properly.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

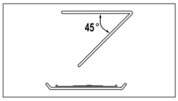
1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces of oven with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice in the oven and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

DO NOT spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:

- Accumulate
- Prevent the door from closing correctly

Clean the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

When cleaning the upper part inside the cavity, it will be convenient to turn heater downward by 45 ° and clean it.
(Swing heater model only)



STORING AND REPAIRING YOUR MICROWAVE OVEN

A few simple precautions should be taken when storing or having your microwave oven serviced.
The oven must not be used if the door or door seals are damaged:

- Broken hinge
- Deteriorated seals
- Distorted or bent oven casing

Only a qualified microwave service technician should perform repair

☛ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:

- Unplug it from the wall socket
- Contact the nearest after-sales service centre

If you wish to store your oven away temporarily, choose a dry, dustfree place.
Reason : Dust and damp may adversely affect the working parts in the oven.

This microwave oven is not intended for commercial use.

The Light bulb should not be replaced in person for safety reasons.
Please contact nearest authorised Samsung customer care, to arrange for a qualified engineer to replace the bulb.

⚠ **WARNING**	⚠	⚠	⚠	⚠
Only qualified staff should be allowed to modify or repair the appliance.	✓	✓	✓	✓
Do not heat liquids and other food in sealed containers for microwave function.	✓	✓	✓	✓
For your safety, do not use high-pressure water cleaners or steam jet cleaners.	✓	✓	✓	✓

🛇	Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.	✓	✓	✓	✓
⏚	This appliance must be properly grounded in accordance with local and national codes.	✓	✓	✓	✓
★	Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	✓	✓	✓	✓
🛇	Do not pull or excessively bend or place heavy objecton the power cord.	✓	✓	✓	✓
★	In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	✓	✓	✓	✓
✋	Do not touch the power plug with wet hands.	✓	✓	✓	✓
🛇	Do not turn the appliance off by unplugging the power plug while an operation is in progress.	✓	✓	✓	✓
🔌	Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.	✓	✓	✓	✓
🛇	Do not apply excessive pressure or impact to the appliance.	✓	✓	✓	✓
🛇	Do not place the oven over a fragile object such as a sink or glass object.	✓	✓		
🛇	Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	✓	✓	✓	✓
🛇	Ensure that the power voltage, frequency and current are the same as those of the product specifications.	✓	✓		✓
🛇	Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	✓	✓	✓	
🛇	Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	✓	✓	✓	
🛇	Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.	✓	✓	✓	✓
🛇	Do not pour or directly spray water onto the oven.	✓	✓		
🛇	Do not place objects on the oven, inside or on the door of the oven.	✓	✓	✓	
🛇	Do not spray volatile material such as insecticide onto the surface of the oven.	✓	✓		
🛇	Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	✓		✓	✓

★	Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.	✓	✓	✓	✓
★	**WARNING:** Microwave heating of beverages can result in delayed eruptive boiling,therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions: • Immerse the scalded area in cold water for at least 10 minutes. • Cover with a clean, dry dressing. • Do not apply any creams, oils or lotions.	✓	✓	✓	✓

⚠	**CAUTION**	⚠	⚠	⚠	⚠
★	Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags. Reason: Electric arcing or sparking may occur and may damage the oven.	✓		✓	✓
⊘	Do not use your microwave oven to dry papers or clothes.	✓		✓	✓
★	Use shorter times for smaller amounts of food to prevent overheating and burning food.	✓		✓	✓
⊘	Do not immerse the power cable or power plug in water and keep the power cable away from heat.	✓	✓		
⊘	Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.			✓	✓
⊘	Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.	✓		✓	
✋	Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			✓	
★	Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.			✓	
★	Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.			✓	

⊘	Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.	✓			✓
★	Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)	✓		✓	
★	Take care when connecting other electrical appliances to sockets near the oven.	✓	✓	✓	

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY.(MICROWAVE FUNCTION ONLY)

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

(1) door (bent)

(2) door hinges (broken or loose)

(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

(a) A Dented, Scratched, or Broken Door, Handle, Out-Panel, or Control Panel.

(b) A Broken or missing Tray, Guide Roller, Coupler, or Wire Rack.

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

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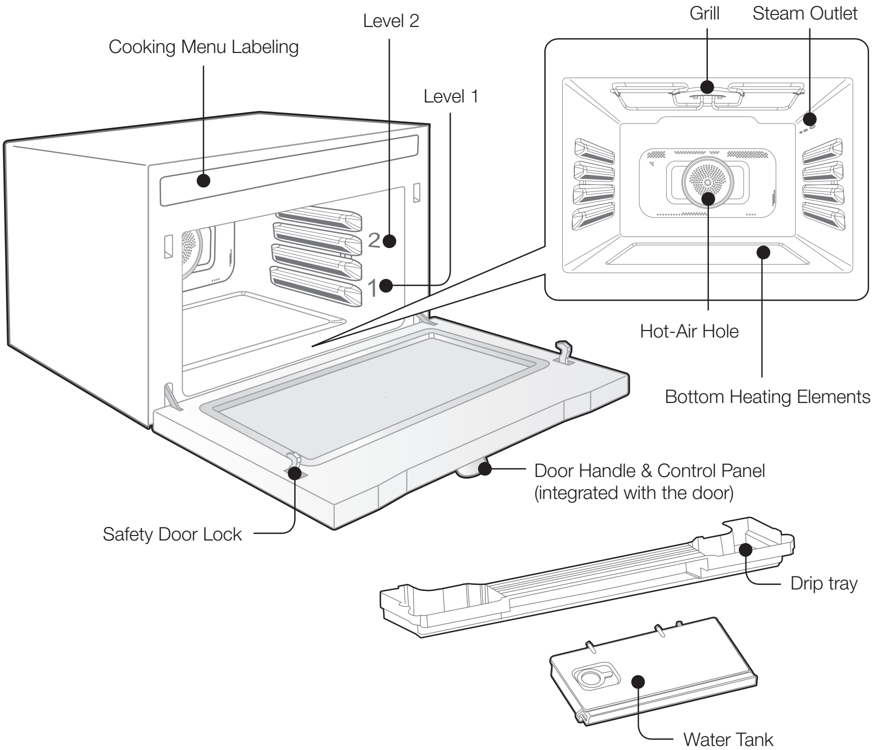
CHECKING THE PRODUCT AND PARTS

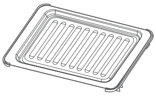
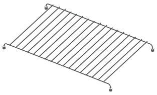
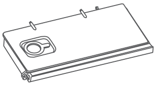

Level 2
Cooking Menu Labeling
Level 1
Grill
Steam Outlet
2
1
Hot-Air Hole
Bottom Heating Elements
Door Handle & Control Panel
(integrated with the door)
Safety Door Lock
Drip tray
Water Tank

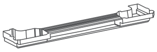
⚠

- Do not apply excessive force to the bottom of the oven. This could damage the oven.
- Do not store accessories inside the oven (unless otherwise directed). Store all accessories in their correct place. Otherwise, this may degrade cooking or cause fire.
- Do never use any accessory as direct fired container that is designed to use with gas stoves or microwave ovens. Use only the accessories provided with this oven.
- Do not use the accessories in a cooking chamber without food. Failure to do so may result in a system failure.
- To avoid burns, make sure to wear protective gloves when removing accessories after operating the oven. Accessories get hot, which may cause burns.
- Do not remove the Multi-Pan until both the pan and the oven cool down.

ACCESSORIES

The following accessories are provided with your microwave oven:

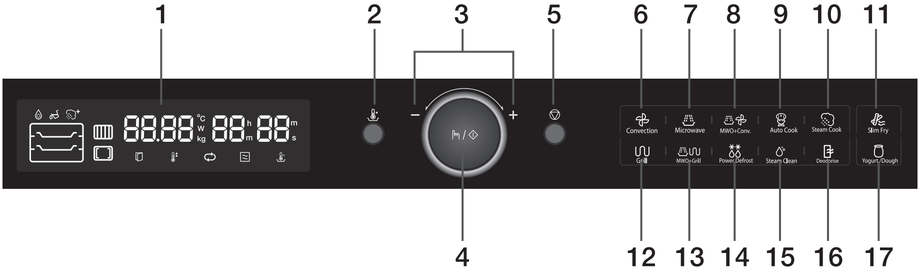
Accessories	Range/ Rapid Defrost	Oven/ Grill	Super Steam	Smart Cook	Description
	✕	○	○	Select a recipe, and the necessary accessories and the rack position are displayed on the display.	**Multi-Pan** This pan is mostly used for baking bread, pies, cookies, etc. In most cases, it is used for cooking thin food such as baked fish or cooking steaks. Use the first or second shelf rack, depending on the food. Make sure to insert the pan into the applicable rack. Do not place the pan at the bottom of the oven. Do not use it for microwave and defrosting functions. This may cause fire inside the oven.
	✕	○	○		**Insert Rack** This rack is often used to remove fats and grease from food such as chicken and pork. (Use only with the Multi-Pan. Do not use it for the microwave and defrosting functions. This may cause fire inside the oven.)
	○	○	○	○	**Water Tank** This tank is designed to supply water to the steam generator. When not it use, mount it onto the oven. To avoid overflow, make sure to keep it level. Empty and clean the tank after each use.

Accessories	Range/ Rapid Defrost	Oven/ Grill	Super Steam	Smart Cook	Description
	○	○	○	○	**Drip Tray** This tray is used to catch water condensation from the oven door. Make sure it is correctly inserted before cooking. Empty the tray after each use. When not in use, mount in onto the oven.

⚠

- Do not use the multi-pan for the range and the defrosting functions. Failure to do so may result in a fire hazard.
- The accessories are not heat-resistant. Do not use any accessory with direct fire from gas stoves or microwave ovens. Use only the accessories provided with this oven.
- Do not use the accessories in the oven without food. Failure to do so may result in a system failure.
- To avoid burns, make sure to wear protective gloves when removing accessories after operating the oven.
  Accessories get hot, which may cause burns.
- Contact the nearest service center if you need replacement accessories.
- Put the grill on the multi-pan only.
- Do not remove the multi-pan until both the pan and the oven cool down.

CHECKING THE CONTROL PANEL


1
2
3
5
6
7
8
9
10
11
Convection
Microwave
MWO+Conv.
Auto Cook
Steam Cook
Slim Fry
Grill
MWO+Grill
Power Defrost
Steam Clean
Deodorise
Yogurt/Dough
4
12
13
14
15
16
17

1. **DISPLAY**

   Displays the current time, cooking progress, temperature, and rack position of accessories.

2. **KEEP WARM BUTTON**

   Used to keep food warm after cooking.

3. **+/- DIAL**

   Used to set the cooking time and temperature, menu type, and the serving size/weight.

4. **SELECT/START BUTTON**

   Used to confirm selections or start cooking.

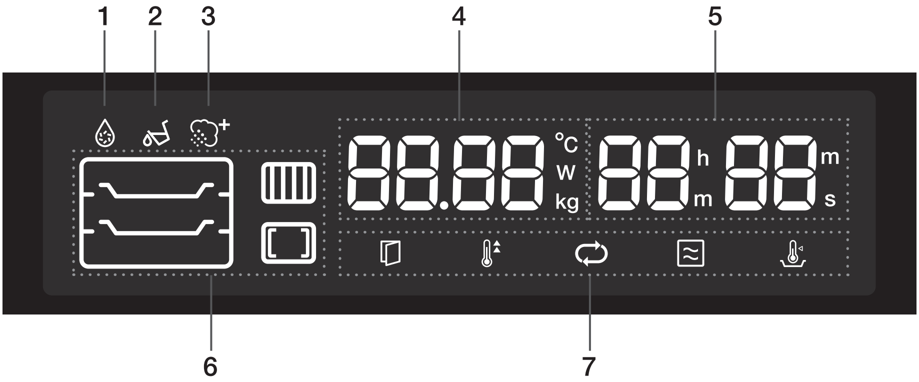
5. **STOP/CANCEL BUTTON**

   - Used to stop/cancel cooking or for power saving purposes.
   - While cooking, press it once to stop cooking, and press it twice to cancel cooking.
   - When the oven enters the power saving mode, the display panel will not display information.

6. **CONVECTION BUTTON**
7. **MICROWAVE BUTTON**
8. **MICROWAVE+CONVECTION BUTTON**
9. **SMART AUTO COOK BUTTON**
10. **STEAM BUTTON**
11. **SLIM FRY COOK BUTTON**
12. **GRILL BUTTON**
13. **MICROWAVE+GRILL BUTTON**
14. **POWER DEFROST BUTTON**
15. **STEAM CLEAN BUTTON**
16. **DEODORISE BUTTON**
17. **DOUGH PROOF/YOGURT BUTTON**

- For details of their respective operations, refer to page 24.

DISPLAY



1. **Descaling** 💧

   Blinks if the steam generator needs to be cleaned.

2. **Refill**

   Turns on if the water tank is not installed properly, or the water tank needs to be refilled.

3. **Steam Plus** ☁+

   Turns on when using steamed auto cooking.

4. **Weight/Temperature/Power**

   Displays the weight (kg) of food, temperature (°C), and the power (W) consumed.

5. **Time Display**

   Displays the current time, cooking time.

6. **Accessories and Rack Position**

   ▥ **:** Insert rack

   ▢ **:** Multi-Pan

   ▭ **:** Level 1

   ▭ **:** Level 2

7. **Description**

- **Door Open** ▯ : Turns on if the door is opened while the oven is operating. (While the door is open, all the buttons and the dial are disabled to prevent an unintended operation.)
- **Preheat** 🌡 : After you set the temperature, the preheat indicator turns on when pressing the **SELECT/ START** (☝ / ◇) button, and it turns off when the preheating process is complete.
- **Operating** ⟳ : Turns on while the oven is operating.
- **Cooling** ≋ : Turns on when the oven is cooling down.
- **Keep Warm** 🌡 : Turns on when the Keep Warm function is in process.

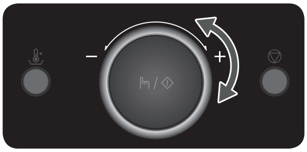
before you begin

SETTING THE CLOCK

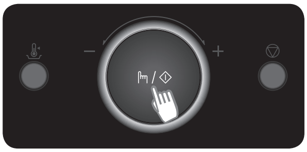
When the appliance is first plugged in, the DISPLAY lights up. After three seconds, the Clock symbol and “12:00” blink on the DISPLAY.

Setting the clock

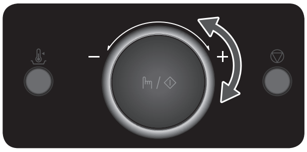
1. Turn the **+/- DIAL** to set the current hour **(h)**.



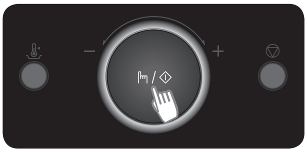
2. Press the **SELECT/START** (☝ / ◇) button.
   The **(m)** indicator blinks.



3. Turn the **+/- DIAL** to set the current minute **(m)**.

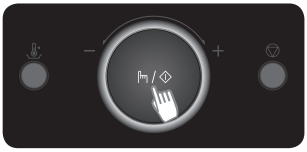


4. Press the **SELECT/START** (☝ / ◇) button.
   This will complete the time settings.

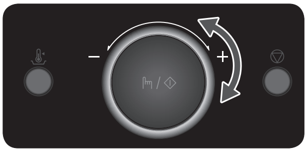


Re-setting the clock

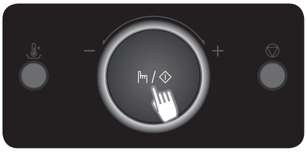
1. With the current time displayed, press the **SELECT/START** (☝ / ◇) button to change the current time.



2. Repeat steps 1 through 4 above to set the time.



3. Press the **SELECT/START** (☝ / ◇) button.
   The time settings will be finished unless you set the time within 7 seconds.



SETTING THE WATER HARDNESS

It is necessary to descale your appliance at regular intervals.
This is the only way to prevent damage.
Your appliance has a system that automatically displays when it needs descaling.
It is preset to a water hardness of 2. Chage the value if your water is softer or harder.

Checking the water hardness

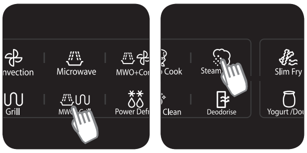
Information on the hardness of the water in your area can be obtained from the local water board.

Filtered water

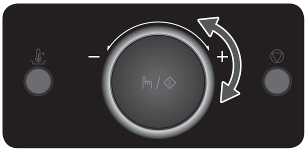
You can only dispense with descaling completely if you use filtered water exclusively. If this is the case change the water hadness to “soft water”.

Changing the water hardness

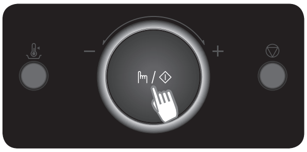
1. **Press the MICROWAVE+GRILL** ( ) and **STEAM** ( ) button at the same time and hold for 3 seconds.



2. Turn the **+/- DIAL** to desired water hardness.



3. Press the **SELECT/START** (☝ / ◇) button.
   - The appliance is now programmed to provide the descaling warning when necessary, based on the actual hardness of the water.

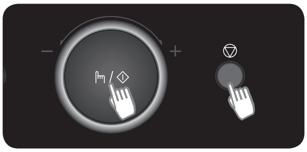


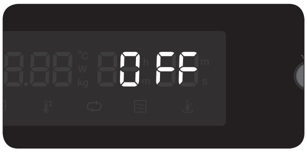
Display	Type	PPM	French deg. (°dñ)	German deg. (°dH)
1	**Soft water**	0-105	0-11	0-6
2 (Default)	**Medium soft water**	125-230	12-23	7-13
3	**Medium hard water**	250-350	24-36	14-20
4	**Hard water**	> 375	> 37	> 21

SWITCHING OFF THE BEEPER

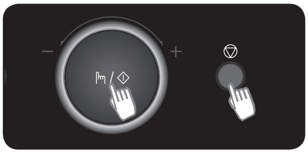
You can choose to enable or disable the key tone, buzzer, or alarm. This setting should be done when the current time is displayed.

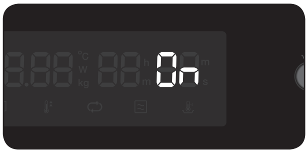
1. To turn off the sound, hold down both the **SELECT/START** (☝ / ◇) button and the **STOP/CANCEL** (▽) button for one second. **“OFF”** is displayed and no sound is emitted.





2. To turn the sound back on, hold down both the **SELECT/START** (☝ / ◇) button and the **STOP/CANCEL** (▽) button for one second. **“ON”** is displayed and the sound is output normally.

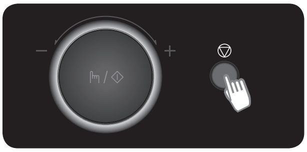




POWER SAVING

In this mode, you can reduce power consumption.

1. With the current time displayed, press the **STOP/CANCEL** (▽) button. No message is displayed on the display.



Auto energy saving function

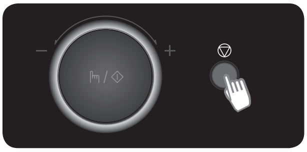
If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled after 25 minutes.
Oven Lamp will be turned off after 5 minutes with door open condition.

CHILD SAFETY LOCK

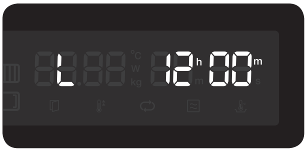
This safety lock is to prevent children from being hurt or injured from an accident or a system failure. It is advisable to set the lock when you leave children home alone.
This setting should be done when the current time is displayed.

To lock the oven

1. Press the **STOP/CANCEL** (▽) button during 3 seconds.

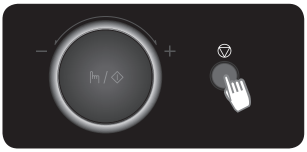


2. With a beep, **(L)** is displayed and all the buttons are disabled.

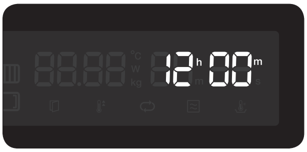


To unlock the oven

1. Press the **STOP/CANCEL** (▽) button during 3 seconds.



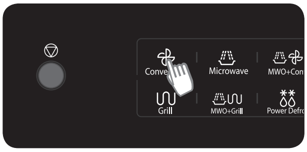
2. With a beep, **(L)** disappears and all the buttons and functions are enabled.



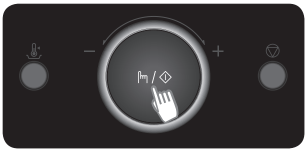
IDLE

Useful for the first time use of the oven or if the oven emits unpleasant odors.
(The oven may emit smoke or unpleasant odors at first. This is normal.)
Move any pets to another area. Open a window to ventilate the room.

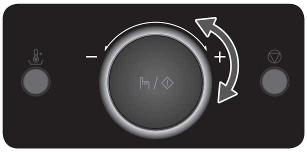
1. Make sure the oven is empty.
2. Press the **CONVECTION** (✤) button on the touch panel.



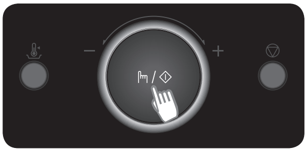
3. When the 180 °C temperature message blinks, press the **SELECT/START** (☝ / ◈) button.



4. Using the **+/- DIAL**, set the cooking time to 10 minutes.



5. Press the **SELECT/START** (☝ / ◈) button. The idle mode starts.



⚠ This oven generates extremely high temperatures inside. Use protective gloves for your safety.

✎ If the oven emits unpleasant odors, wipe out any food residue inside the oven and run the idle mode.

AUTO COOLING

This mode is useful for cooling down the oven.
To cool down the oven, the cooling fan automatically rotates for 3 minutes after the oven is used. During this time, the **Cooling** (≈) icon is displayed. This is normal.
Using the oven for an extended period of time may affect its performance. For extended periods of use, adjust the cooking time or resume using the oven after it has cooled down.
The auto cooling function is set by default.

oven use

TYPES OF HEATING

Oven modes

The following table represents the various oven modes and settings of your oven. Use the cooking guide tables for those modes as guidelines for cooking.

Mode	Description
	CONVECTION Food is heated by two heating elements on top and back of cavity while the fan from back distributes the hot air evenly. This setting is suitable for roasting meat, baking gratins and cake.
	GRILL Uses the direct fire from the upper grill to broil food. This mode is especially useful for fish or steak.
	MICROWAVE Microwave energy is used to cook, reheat or defrost food. By using this mode you can save time. It provides efficient cooking without changing colour or shape of food. Time and power level is selected manually according to types of food and its weight.
	MICROWAVE+GRILL Food is heated by the top heating elements combined with a cycle of microwave energy. We recommend this mode for grilling chicken pieces, fish and frozen snacks.
	MICROWAVE+CONVECTION Food is heated by convection heating element, combined with a cycle of microwave energy. This setting is suitable for speed roasting meat and speed baking gratins and frozen convenience food.
	STEAM CLEAN By the help of hot steam the surface of the oven cavity will be soaked and you can easily clean your oven. The steam clean programme takes only 10 minutes time.
	STEAM Food is cooked by steam provided by the steam generator and injected into the cavity by several jet nozzles. This mode is suitable for steaming food like vegetables, fish, eggs, fruits and rice. When cooking by using this mode, always fill the water tank with fresh water.

Mode	Description
	DEODORISE Use this feature after cooking odorous food or when there is a lot of smoke in the oven interior. First clean the oven interior.
	KEEP WARM This mode is suitable for keeping warm food. (Do not keep food warm for longer than 2 hours. Warm food spoils more quickly). Temperature: 40 °C

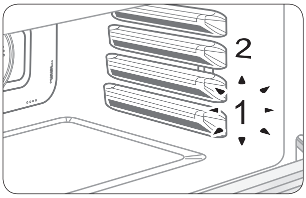
Automatic functions

The following table represents additional programmes and functions.

Mode	Description
	POWER DEFROST Five pre-programmed power defrost settings can be selected for your convenience. Time and power level will be set automatically. You simply select programme and weight and start the defrosting process.
	SMART AUTO COOK 34 pre-programmed smart auto cook settings can be selected for your convenience. Time and temperature will be set automatically. You simply select the programme, the weight of your dish and start cooking process.
	SLIM FRY COOK You don't need to set either cooking time or power level. You can adjust the slim fry cook category in user manual. You will use less oil compared to frying with oil fryer. Using this function, you can feel that is much more healthy as you reduce use of oil.
	DOUGH PROOF/YOGURT You can use the dough proof/yogurt function of the smart oven to keep the inside of the oven at a certain degree, optimized for fermenting yeast plants and lactobacilli.

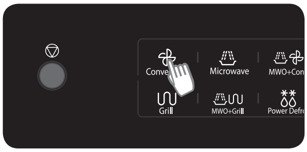
USING THE CONVECTION MODE

Cooking with convection is the traditional and well known method of cooking food in a traditional oven with hot air. The heating element and the fan are situated on the back-wall, so that the hot air is circulated.
Place the food on multi-pan or multi-pan + insert rack in level 1.

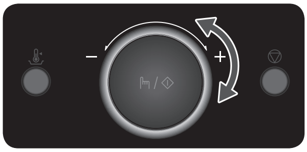


Convection mode setting

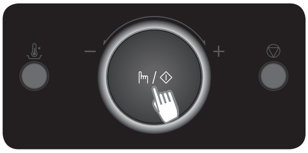
1. Press the **CONVECTION** (✣) button on the touch panel.



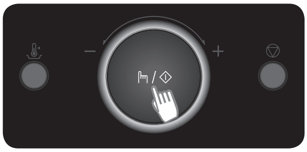
2. When the 180 °C temperature message blinks, turn the **+/- DIAL** to select a cooking temperature.
(temperature range: 40-230 °C)



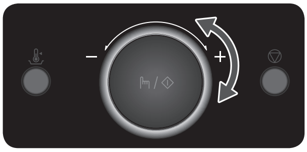
3. Press the **SELECT/START** (☝ / ◈) button.



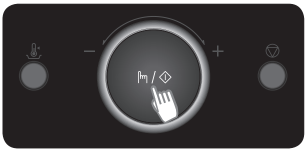
4. If you wish to preheat, press the **SELECT/ START** (☝ / ◈) button.
   - After preheating, the **Preheat** (🌡) symbol disappears with a beep.
   - Be careful the cooking chamber is very hot inside.
   - Use the accessories according to the food and the cooking type.



5. Turn the **+/- DIAL** to set the cooking time.
   - The cooking time can be adjusted using the **+/- DIAL**.
(Max: 1 hour 30 minutes)



6. Press the **SELECT/START** (☝ / ◇) button.
- The convection mode starts.
- The cooking time can be adjusted using the **+/- DIAL**.
- The cooking temperature can be adjusted by holding down the **SELECT/START** (☝ / ◇) button and turning the **+/- DIAL** when the temperature message blinks.



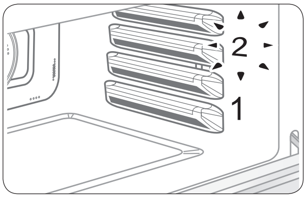
Cooking guide

Use settings and times in this table as guide lines for baking and roasting.
We recommend to preheat the oven to the desired temperature.

Food Item	Shelf Level	Convection Mode (°C)	Accessory	Time (min.)
Frozen Pizza (350 g)	1	200 °C	Multi-pan	15-18
Frozen French Fries (450 g)	1	200 °C	Multi-pan	18-20
Frozen Bread Roll (250 g)	1	160 °C	Multi-pan	7-9
Homemade Pizza (1300 g)	1	200 °C	Multi-pan	20-25
Sponge Cake (500 g)	1	160 °C	Multi-pan	30-35
Marble Cake (700 g)	1	150 °C	Multi-pan	50-60
Muffins (300-350 g)	1	160 °C	Multi-pan	28-33
Cookies (200 g)	1	180 °C	Multi-pan	10-15
Scones (375g)	1	180 °C	Muiti-pan with insert rack	12-14

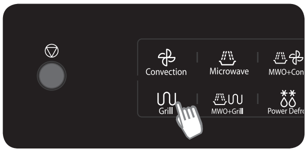
USING THE GRILL MODE

The grill-heating elements are located underneath the ceiling of the cavity.
It operates while the door is closed. Preheating the grill for 2-3 minutes will make the food brown more quickly.
The grill enables you to heat and brown food quickly, without using microwaves. Place the food on the multi-pan or multi-pan + insert rack in level 2.

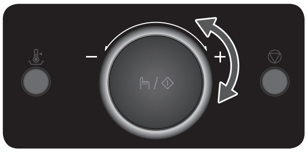


Grill mode setting

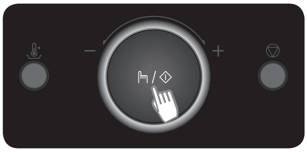
1. Press the **GRILL** ( ) button on the touch panel.



2. To grill food, turn the **+/- DIAL** to set the cooking time. No temperature setting is necessary.
(Max 60 minutes)



3. Press the **SELECT/START** (/) button.
    - The grill mode starts.
    - The cooking time can be adjusted using the **+/- DIAL**.



For fish : To reduce the fish smell, add one or two slices of lemon or a teaspoon of baking soda to the fish.

Always use oven gloves when touching the recipients in the oven, as they will be very hot.

Cooking guide

Use settings and times in this table as guide lines for grilling.
We recommend to preheat the oven with Grill Mode for 2-3 minutes.

Food Item	Shelf Level	Mode	Accessory	Time (min.)
Toast (4 slices)	2	Grill	Multi-pan with Insert rack	1st side: 2-4.25 2nd side: 2-3
Cheese Toast (4 pcs)	2	Grill	Multi-pan with Insert rack	7-8
Beef Steaks (500 g)	2	Grill	Multi-pan with Insert rack	1st side: 9-11 2nd side: 5-7
Lamb Chops (400 g)	2	Grill	Multi-pan with Insert rack	1st side: 8-10 2nd side: 6-8
Fresh Vegetables (250 g)	2	Grill	Multi-pan with Insert rack	12-15

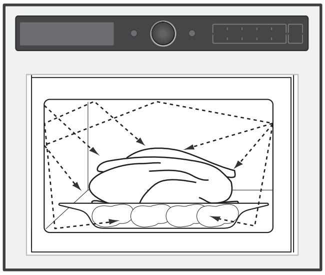
HOW A MICROWAVE OVEN WORKS

Microwaves are high - frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave to:

- Defrost
- Cook

Cooking principle



1. The microwaves generated by the magnetron are distributed uniformly by using a stirrer distribution system. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
    - Quantity and density
    - Water content
    - Initial temperature (Refrigerated or not)

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven.
Standing times specified in recipes and in this booklet must therefore be respected to ensure.

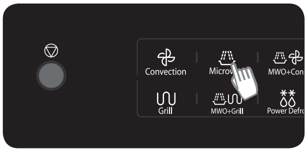
- Even cooking of the food right to the centre
- The same temperature throughout the food

USING THE MICROWAVE MODE

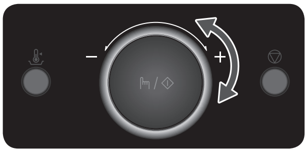
Place the food on a heat-resistant dish, and place the dish at the bottom of the oven.

Microwave mode setting

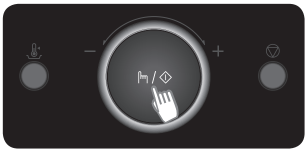
1. Press the **MICROWAVE** (≋) button on the touch panel. Power level and time will appear on DISPLAY.



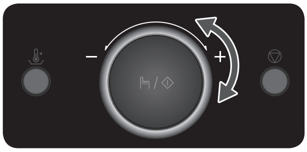
2. Turn the **+/- DIAL** to set desired power levels.
   - Default : 800 W
   - 100, 180, 300, 450, 600, 700, 800 W



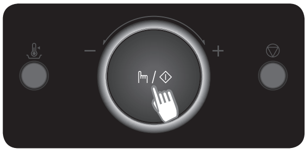
3. Press the **SELECT/START** (☝ / ◈) button.



4. Turn the **+/- DIAL** to set desired cooking time. (The maximum cooking time is 90 minutes.)



5. Press the **SELECT/START** (☝ / ◈) button.



- Refer to cooking guides pages 31-35 for guidelines on appropriate cooking times and power levels.
- You can change the cooking time and temperature during the cook.
  - Just turn the **+/- DIAL** or press **SELECT/START** (☝ / ◈) button.

⚠

- Do not use the multi-pan, insert rack, aluminum foil, or gilt/tin foil. This may cause fire.
- A sealed container or packed food, such as eggs or chestnuts, can blow-up during cooking. Put such food on a heat-resistant dish before cooking.
- Liquids can boil over, resulting in burns when removing the dish. Wait at least 30 seconds before removing the dish.

Guide to microwave power levels

Power Level	Percentage (%)	Output Power (W)	Remark
HIGH	100	800	For heating up liquids.
HIGH LOW	83	700	For heating up and cooking food.
MEDIUM HIGH	67	600	For heating up and cooking food.
MEDIUM	50	450	For cooking meat and heating up delicate foods.
MEDIUM LOW	33	300	
DEFROST	20	180	For defrosting and continued cooking.
LOW	11	100	For defrosting delicate foods.

Microwave cookware guide

Cookware used for Microwave Mode must allow microwaves to pass through and penetrate food. Metals such as stainless steel, aluminum and copper reflect microwaves. Therefore, do not use cookware made of metallic materials. Cookware marked microwave - safe is always safe for use. For additional information on appropriate cookware refer to the following guide.

Cookware	Microwave-Safe	Comments
Aluminium foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crusting plate	✓	Do not preheat for more than 8 minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast - Food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.

Cookware	Microwave-Safe	Comments
Metal		
• Dishes	×	May cause arcing or fire.
• Freezer bag twist ties	×	
Paper		
• Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	×	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓×	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

“Arcing” is the microwave term for sparks in the oven.

✓ : Recommended
✓×: Use Caution
× : Unsafe

Microwaves

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

Cooking

Cookware for microwave cooking:

Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:

Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with special hints and tips).

Covering during cooking

To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times

After cooking is over food the standing time is important to allow the temperature to even out within the food.

Cooking Guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All fresh vegetables should be cooked using full microwave power (800 W).

Food	Portion	Time (min.)	Standing Time (min.)	Instructions
Potatoes	500 g	7-8	3	Weight the peeled potatoes and cut them into similar sized halves or quarters.
Broccoli	250 g	3½ -4	3	Prepare even sized florets. Arrange the stems to the centre.
Carrots	250 g	4 -4½	3	Cut carrots into even sized slices.
Cauliflower	500 g	7- 7½	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250 g	3- 3½	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.

Cooking Guide for rice and pasta

Rice - Use a large glass pyrex bowl with lid – rice doubles in volume during cooking. Cook covered. After the cooking time is over, stir before standing time and add salt, herbs and butter.

The rice may not have absorbed all water after the cooking time is finished.

Pasta - Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered. Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion	Power	Time (min.)	Standing Time (min.)	Instructions
White Rice (parboiled)	250 g	800 W	15-16	5	Add 500 ml cold water.
Brown Rice (parboiled)	250 g	800 W	20-21	5	Add 500 ml cold water.
Pasta	250 g	800 W	10-11	5	Add 1000 ml hot water.

Reheating

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take. Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7 °C.

Arranging and covering

Avoid reheating large items such as joint of meat – they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

Some foods can be reheated using 800 W power while others should be reheated using 600 W, 450 W or even 300 W.
Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).

Stir well or turn food over during reheating for best results. When possible, stir again before serving.

Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food.
It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken – for future reference.

Always make sure that the reheated food is piping hot throughout.

Allow food to stand for a short time after reheating - to let the temperature even out.

The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.

Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

Reheating liquids

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

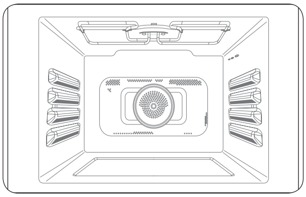
Reheating Liquids and Food

Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power	Time (min.)	Standing Time (min.)	Instructions
Drinks (coffee, tea and water)	250 ml (1 mug) 500 ml (2 mugs)	800 W	1½-2 3-3½	1-2	Pour into ceramic mugs and reheat uncovered: 1 mug in the centre, 2 mugs opposite of each other. Keep in microwave oven during standing time and stir well.
Soup (chilled)	250 ml 450 ml	800 W	2-2½ 3½-4	2-3	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	350 g	600 W	4-5	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Pasta with Sauce (chilled)	350 g	600 W	3-4	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.
Filled Pasta with Sauce (chilled)	350 g	600 W	4-5	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated Meal (chilled)	300 g 400 g	600 W	5-6 6-7	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. After half time, turn around the food for good result.

USING THE MICROWAVE+GRILL MODE

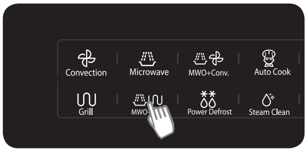
Food is heated by the top heating elements combined with a cycle of microwave energy.



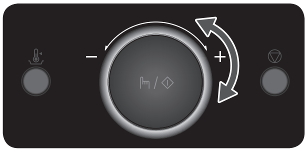
Microwave+Grill (⩍ᑌᑌ) mode setting

You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

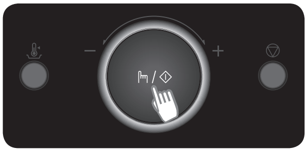
1. Press the **MICROWAVE+GRILL** (⩍ᑌᑌ) button on the touch panel. Power level and time will appear on DISPLAY.



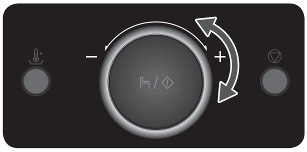
2. Turn the **+/- DIAL** to set desired power levels.
   - Default : 450 W
   - 100, 180, 300, 450 W



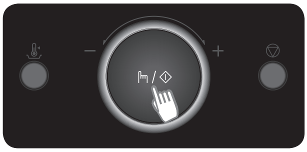
3. Press the **SELECT/START** (☝ / ◇) button.



4. Turn the **+/- DIAL** to set desired cooking time. (The maximum cooking time is 90 minutes.)



5. Press the **SELECT/START** (☝ / ◇) button.



- Using improper accessories may affect the spark and cooking performance.
- Do not put food directly on the bottom of the oven without using a container.
- Refer to cooking guides pages 37 for guidelines on appropriate cooking times and power levels.
- You can change the cooking time during the cook.
  - Just turn the **+/- DIAL** or press **SELECT/START** (☝ / ◇) button.

Cookware for cooking with microwaves + grill:

Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

Food suitable for microwaves + grill cooking:

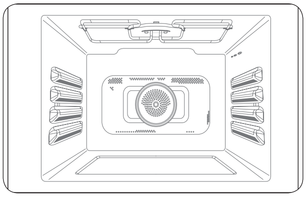
Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

Cooking guide

Food Item	Shelf Level	Mode	Accessory	1. Side Time (min.)	2. Side Time (min.)
Grilled Tomatoes (400 g, 2 pcs)	2	300 W + Grill	Multi-pan with Insert rack	10-11	-
Tomato-Cheese Toast (300 g, 3 pcs)	2	300 W + Grill	Multi-pan with Insert rack	9-10	-
Toast Hawaii (ham, pineapple, cheese slices) (500 g, 4 pcs)	2	300 W + Grill	Multi-pan with Insert rack	6-7	-
Baked Potatoes (500 g)	2	450 W + Grill	Multi-pan with Insert rack	18-20	-
Roast Fish (400-500 g)	2	300 W + Grill	Multi-pan with Insert rack	8-9	7 ½-8 ½

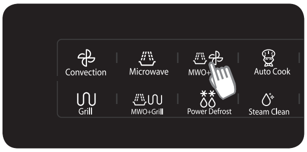
USING THE MICROWAVE+CONVECTION MODE

This mode combines the microwave energy with the hot air and is therefore reducing the cooking time while giving the food a brown and crispy surface.
Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

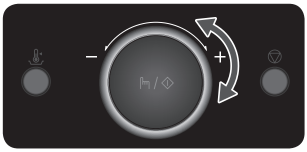


Microwave+Convection () mode setting

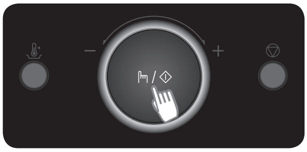
1. Press the **MICROWAVE+CONVECTION** () button on the touch panel. Power level and time will appear on DISPLAY.



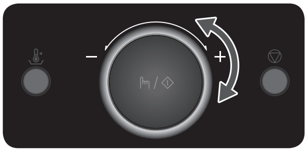
2. Turn the **+/- DIAL** to set desired power levels.
   - Default : 450 W
   - 100, 180, 300, 450 W



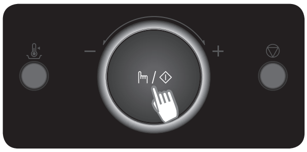
3. Press the **SELECT/START** (☝ / ◇) button.



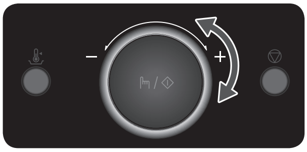
4. Turn the **+/- DIAL** to set desired temperature.
   - Default : 180 °C
   - 40-200 °C



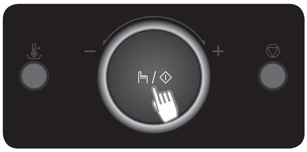
5. Press the **SELECT/START** (☝ / ◇) button.



6. Turn the **+/- DIAL** to set desired cooking time. (The maximum cooking time is 90 minutes.)



7. Press the **SELECT/START** (☝ / ◇) button.



- Using improper accessories may affect the spark and cooking performance.
- Do not put food directly on the bottom of the oven without using a container.
- Refer to cooking guides pages 39 for guidelines on appropriate power level, temperature and cooking time.
- You can chage the cooking time and temperature during the cook.
  - Teamperature : Press the **SELECT/START** (☝ / ◇) button and then turn the **+/- DIAL**.
  - Cooking time : Just turn the **+/- DIAL**.

Important

1. ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
2. ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
3. Check that the heating element is in the horizontal position.

Cookware for cooking with microwave + convection:

Should be able to let the microwaves pass through. Should be ovenproof (like glass, pottery or china without metal trims); similar to the cookware described under MW + Grill.

Food suitable for microwave + convection cooking:

All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scone rounds and breads.

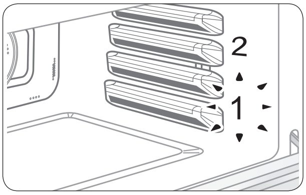
Cooking guide

Preheat the convection to the desired temperature.
Use the power levels and times in this table as guide lines for convection cooking.

Food Item	Shelf Level	Mode	Accessory	Cooking Time (min.)	Standing Time (min.)
Frozen Lasagne (400 g)	The bottom of the oven	200 °C / 450 W	Insert rack	16-18	3
Baked Potatoes (500 g, 2-3 pcs)	The bottom of the oven	200 °C / 450 W	Insert rack	1st side: 7-9 2nd side: 6-8	5
Whole Chicken (1200 g)	The bottom of the oven	200 °C / 450 W	Oven dish on Insert rack	1st side: 23-25 2nd side: 17-19	5
Roast Beef (1000 g)	The bottom of the oven	180 °C / 450 W	Oven dish on Insert rack	1st side: 22-24 2nd side: 15-17	10 (wrapped in foil)
Frozen Cake (500 g)	The bottom of the oven	160 °C / 180 W	Insert rack	7-9	5
Quiche Reheat (600 g)	1	1st 800 W / 2nd 180 °C	Muiti-pan with insert rack	1st side : 4 2nd side : 16-17	2
Homemade Pizza (800g)	2	200 °C / 180 W	Muiti-pan with insert rack	14-16	2

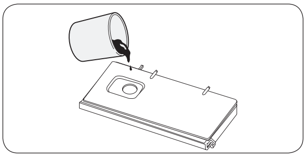
USING THE STEAM MODE

Place the food on the multi-pan or multi-pan + Insert rack in level 1.

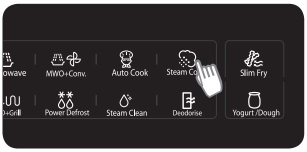


Steam mode setting

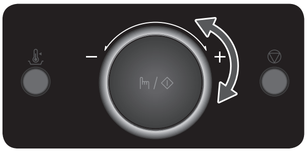
1. Fill the water supply tank up and place it on the product. Then place your food into the cooking chamber.
   - If the water tank is not installed properly, the **Refill** ( ) icon turns on and the cooking does not progress.



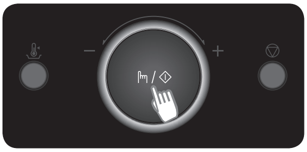
2. Press the **STEAM** ( ) button on the touch panel.



3. Turn the **+/- DIAL** to set the time.
   - The cooking time is defaulted to 15 minutes. (The maximum cooking time is 30 minutes.)

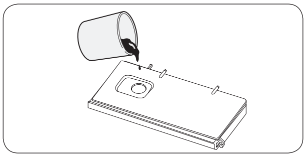


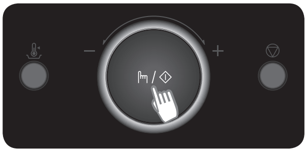
4. Press the **SELECT/START** (/) button.
   - The steam mode starts.
   - The cooking time can be adjusted using the **+/- DIAL**.



If the water tank is empty, refill it with water. Then, press the **SELECT/START** (/) button to resume cooking.

- The **Refill** ( ) icon turns on with a beep. (You can refill the tank during cooking.)
- When done, empty the water tank and water tray. Clean the water tank with water.
- Wipe out the remaining moisture in the oven.
- The cooling fan automatically rotates for





3 minutes after the STEAM modes have been used. This is normal.

- While removing any remaining water after cooking is stopped or complete, the motor pump may emit noises. This is normal.
- You may hear a boiling sound while in steam cooking mode. This is normal.

⚠

- To avoid burns, use caution when taking out the dish. Do not come close to the steam outlet.
- Do not pour hot water in the water tank. This may deform the water tank.
- Refill the tank with 400 ml or more of water.
- When the steam cooking is complete or stopped, keep the water tank in its position for about one minute so that the remaining moisture drains naturally.
- The draining water and water tank is extremely hot. To avoid burns, use caution when taking out or emptying the water tank.

Cooking guide

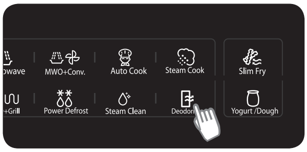
Use settings and times in this table as guide lines for steaming.
We recommend to always fill the water tank with fresh water.

Food Item	Shelf Level	Accessory	Time (min.)
Broccoli Florets	1	Multi-pan + Insert rack	15-18
Sliced Vegetables (pepper, courgettes, onions)	1	Multi-pan	12-15
Cauliflower	1	Multi-pan + Insert rack	20-25
White Asparagus	1	Multi-pan	16-20
Frozen Vegetables (peas, green beans, artichokes)	1	Multi-pan	18-22
Cubed Potatoes	1	Multi-pan	23-28
Fish Fillet	1	Multi-pan	20-25
Blue Prawns	1	Multi-pan	12-15
Chicken Breast	1	Multi-pan	23-28
Hardboiled Eggs	1	Multi-pan	18-23

USING THE DEODORIZATION MODE

Use this feature after cooking odorous food or when there is a lot of smoke in the oven interior. First clean the oven interior.

1. Press the **DEODORIZE** ( ) button.


owave
MWO+Conv.
Auto Cook
Steam Cook
Slim Fry
+Grill
Power Defrost
Steam Clean
Deodori
Yogurt /Dough

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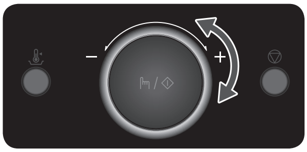
2. Turn the **+/- DIAL** to set the time.
   (Default : 5 minutes , Max : 15 minutes)



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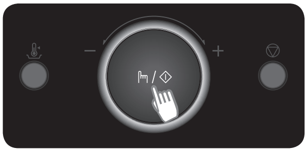
3. Press the **SELECT/START** (/) button.



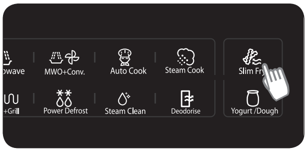
USING THE SLIM FRY COOK MODE

The 10 slim fry cook features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.
You can adjust the slim fry cook category by press the slim fry cook button.

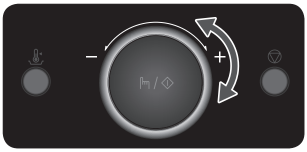
ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly. ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

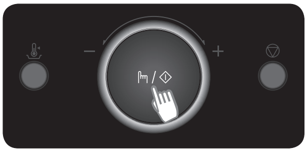
Slim fry cook mode setting

1. Press the **SLIM FRY COOK** ( ) button.

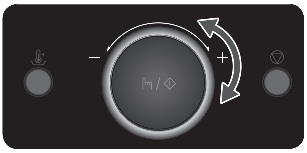

wave
MWO+Conv.
Auto Cook
Steam Cook
Slim Fry
+Grill
Power Defrost
Steam Clean
Deodorise
Yogurt /Dough

2. Turn the **+/- DIAL** to select the type of food, and press the **SELECT/START** (/) button.
(Refer to the table on page 44-45.)

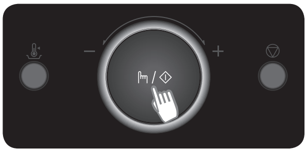




3. Select the serving size of food by turning the **+/- DIAL**.



4. Press the **SELECT/START** (/) button.



Using Slim Fry Features

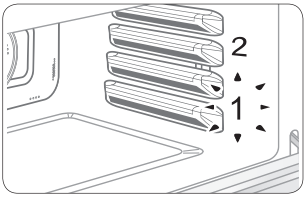
The following table presents the 10 Slim Fry auto programmes for frying.
It contains its quantities, standing times and appropriate recommendations.
You will use less oil compared to frying with oil fryer, while you will get tasty results.
Programmes are running with a combination of convection, top heater and microwave energy.

Code	Food	Serving Size	Standing Time (min.)	Recommendations
1	**Frozen Oven Chips**	0.3-0.35 kg 0.45-0.5 kg	-	Distribute frozen oven chips evenly on the multi-pan. Insert in shelf level 1. Turnover after beep sounds. Press start to continue. (The oven keeps operating if you do not turn over).
2	**Frozen Prawns, Breaded**	0.2-0.25 kg 0.3-0.35 kg	-	Distribute frozen breaded prawns evenly on the multi-pan. Insert in shelf level 1.
3	**Frozen Chicken Nuggets**	0.2-0.25 kg 0.35-0.4 kg	-	Distribute frozen frozen chicken nuggets evenly on the multi-pan. Insert in shelf level 1.
4	**Frozen Potato Croquettes**	0.2-0.25 kg 0.3-0.35 kg	-	Distribute frozen potato croquettes evenly on the multi-pan. Insert in shelf level 1.
5	**Frozen Mini Spring Rolls**	0.2-0.25 kg 0.35-0.4 kg	-	Distribute frozen mini spring rolls evenly on the multi-pan. Insert in shelf level 1.
6	**Homemade French Fries**	0.3-0.35 kg 0.45-0.5 kg	1-2	Preheat the oven up to 200 °C. Use hard to medium type of potatoes and wash them. Peel potatoes and cut into sticks with a thickness of 10x10 mm. Soak in cold water (for 30 min.). Dry them with a towel, weigh them and brush with 5 g olive oil. Distribute homemade fries evenly on the multi-pan. Insert in shelf level 1. Turnover after beep sounds. Press start to continue. (The oven keeps operating if you do not turn over).
7	**Potato Wedges**	0.2-0.25 kg 0.3-0.35 kg 0.4-0.45 kg	1-2	Wash normal sized potatoes and cut them into wedges. Brush with olive oil and spices. Put them with the cut side on the multi-pan. Insert in shelf level 1.

Code	Food	Serving Size	Standing Time (min.)	Recommendations
8	**Drumsticks**	0.2-0.25 kg 0.3-0.35 kg 0.4-0.45 kg	1-2	Weigh drumsticks and brush with oil and spices. Place them evenly on multi-pan with insert rack. Insert in shelf level 2. Turnover after beep sounds, oven will stop process. Press start to continue.
9	**Sliced Courgettes**	0.1-0.15 kg 0.2-0.25 kg	-	Rinse and slice courgettes. Brush with 5 g olive oil and add spices. Put slices evenly on the multi-pan and inset in shelf level 2. Turnover after beep sounds. Press start to continue. (The oven keeps operating if you do not turn over).
10	**Apple Halves**	0.3-0.35 kg 0.4-0.45 kg	-	Rinse and core apples (each 150 g). Cut them into halves horizontally. Put halves with the cut side down on multi-pan, add filling e.g. raisins or grated almonds. Insert in shelf level 1. After cooking serve with vanilla ice cream.

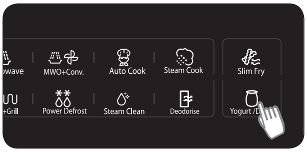
USING THE DOUGH PROOF/YOGURT MODE

The features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the dough proof/yogurt category by press the dough proof/yogurt button.
Put the food on the multi-pan and insert in shelf level 1.

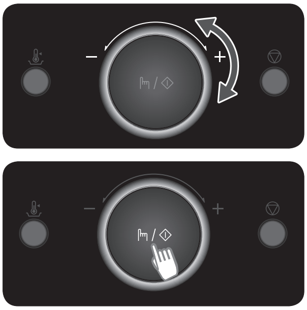


Dough Proof/Yogurt mode setting

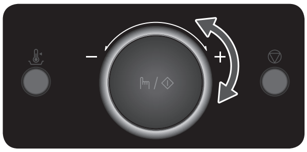
1. Press the **DOUGH PROOF/YOGURT** (🫙) button on the touch panel.

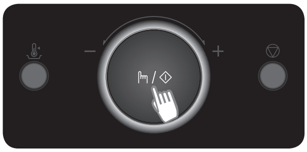


2. Turn the **+/- DIAL** to select one from 1 or 2, and press the **SELECT/START** (☝ / ◈) button. (1-Dough Proof, 2-Yogurt)



3. **Turn the +/- DIAL** to select a menu, and press the **SELECT/START** (☝ / ◇) button. (Refer to table on page 46-47 for a description.)
   - The Auto Cook starts.





Using the Dough Proof/Yogurt Feature

The following table presents how to use the auto programme for dough proof and yogurt.

Code		Food	Serving Size	Standing Time	Recommendations
Dough Proof	**1-1**	**Pizza Dough**	0.3-0.5 kg	-	Put dough in suitable sized bowl and set on multi-pan, shelf level 1. Cover with cling film.
	1-2	**Cake Dough**	0.5-0.8 kg	-	Put dough in suitable sized bowl and set on multi-pan, shelf level 1. Cover with cling film.
	1-3	**Bread Dough**	0.6-0.9 kg	-	Put dough in suitable sized bowl and set on multi-pan, shelf level 1. Cover with cling film.
Yogurt	**2-1**	**Small Ceramic Cup or Glass Jars**	0.5 kg	6 hours in fridge	Distribute 150 g yogurt into 5 ceramic cups or small glass jars evenly (30 g each). Add 100 ml milk into each cup. Use long-life milk (room-temperature; 3,5 % fat). Cover each with cling film and set on multi-pan, shelf level 1.
	2-2	**Large Glass Bowl**	0.5 kg	6 hours in fridge	Mix 150 g natural yogurt with 500 ml long-life milk (room-temperature; 3,5 % fat). Pour evenly into large glass bowl. Cover with cling film and set on multi pan, shelf level 1.

Basic Yeast Dough Recipes:

Pizza

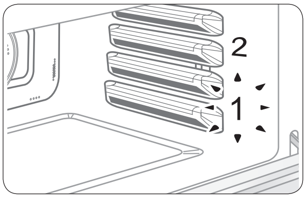
Mix 300 g white flour, 1 package dried yeast (7 g), 1 teaspoon sugar, and 1 teaspoon salt. Add 200 ml luke warm water, 1 tablespoon olive oil and prepare dough using knead function of your kitchen-machine for 5 minutes.

Cake

Mix 500 g white flour, 1 package dried yeast (7 g), 50 g sugar, and ¼ teaspoon salt. Add 250 ml warm milk (to warm chilled milk use 30-40 seconds. with 900 W) and mix well. Add 100 g soft butter (to soften chilled butter use 30-40 seconds with 900 W), and 1 fresh egg (room-temperature). Prepare dough using knead function of your kitchen-machine for 5 minutes.

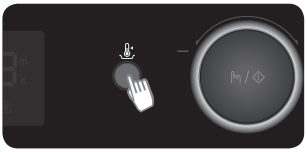
USING THE KEEP WARM MODE

Place the food on the multi-pan or the multi-pan + insert rack in level 1.

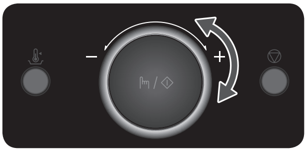


Keep warm mode setting

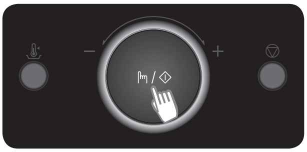
1. Press the **KEEP WARM** (🌡) button.



2. Turn the **+/- DIAL** to select a KEEP WARM time.
   (time range: 1 minute ~ 10 hours)
   - The default time is set to 30 minutes.
   - While in Keep Warm mode, you can adjust the time using the **+/- DIAL**.



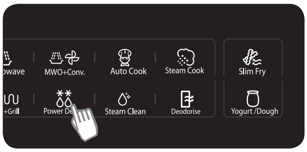
3. Press the **SELECT/START** (☝ / ◇) button.
   - The Keep Warm mode starts.



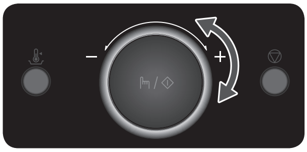
USING THE POWER DEFROST MODE

Samsung's smart oven enables you to quickly defrost frozen food.
When defrosting food, do not wrap it with aluminum or plastic wrap.

1. Press the **POWER DEFROST** (⁑) button.

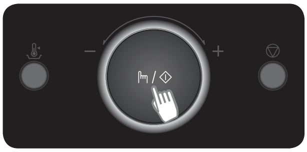


2. Turn the **+/- DIAL** to select a menu.
   (Refer to page 49)

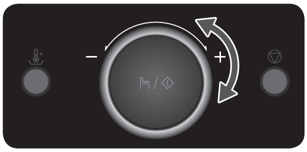


3. After selecting a menu, press the **SELECT/ START** (☝ / ◈) button.

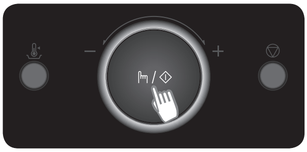
   Put the food on a heat-resistant dish, and place the dish at the bottom of the oven.



4. Turn the **+/- DIAL** to select a serving size, and press the **SELECT/START** (☝ / ◈) button.
   - The Defrost mode starts.



5. When a beep sounds, open the door and turn the food over. Then, press the **SELECT/START** (☝ / ◈) button to resume defrosting the food.
   - If you do not open the door when hearing the beep, the oven still continues defrosting.



⚠
- Do not use the Multi-pan or Insert rack. Otherwise, this may result in fire.
- Do not use the defrosting function immediately after using the oven for cooking food. Start the defrosting after the oven has cooled down.

Using the Power Defrost Programmes

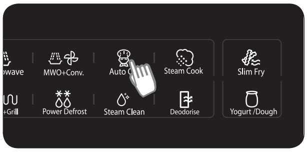
The following table presents the various Power Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting.
Place meat, poultry and fish on a flat glass plate, arrange bread and cake on kitchen paper.

Code	Food	Serving Size	Standing Time (min.)	Recommendations
1	**Meat**	0.2-1.5 kg	20-90	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.
2	**Poultry**	0.2-1.5 kg	20-90	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.
3	**Fish**	0.2-1.5 kg	20-80	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.
4	**Bread/Cake**	0.1-0.8 kg	10-60	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on the bottom of the oven and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping.
5	**Fruit**	0.1-0.6 kg	5-20	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits.

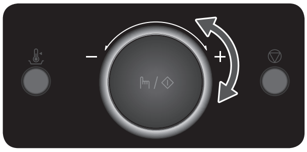
USING THE SMART AUTO COOK MODE

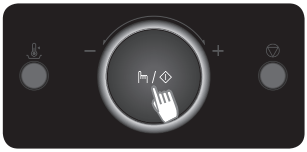
Samsung's smart oven cooks for you. You don't need to worry about your recipe's time and temperature.
According to the selected recipe of 34 predefined settings, the Smart Auto Cook function sets the optimal cooking time and temperature for best taste and flavor.

1. Press the **SMART AUTO COOK** (👨‍🍳) button.

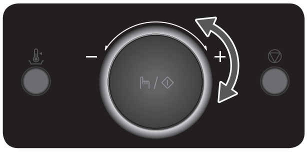


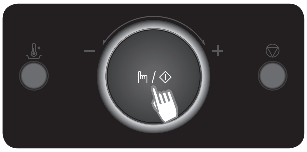
2. Turn the **+/- DIAL** to select one from 1 through 4, and press the **SELECT/START** (☝ / ◈) button. (1-Auto Reheat, 2-Auto Cook, 3-Speed Snack, 4-Steam Cook)



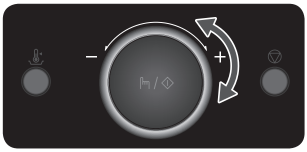


3. Turn the **+/- DIAL** to select a menu, and press the **SELECT/START** (☝ / ◈) button.
(Refer to table on page 52-56 for a description)





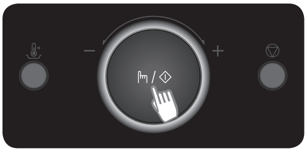
4. Turn the **+/- DIAL** to select a serving size.
   - The serving size differs depending on the menu, and some menus do not provide a serving size.
   - You can skip this step for a menu that does not provide a serving size.



Menus combined with the steaming process display the **Steam Plus** (☁+) symbol on the display.

- If this is the case, refill the water tank. If the water tank is not installed properly, the **Refill** (💧) icon turns on and the cooking does not progress.

5. Press the **SELECT/START** (☝ / ◈) button.
    - The Auto Cook starts.



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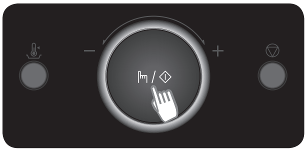
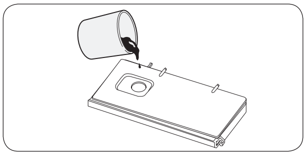
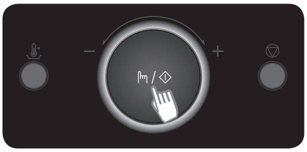
6. When a beep sounds, open the door and turn the food over. Then, press the **SELECT/START** (☝ / ◈) button.
    - If you do not open the door when hearing a beep, the oven still continues cooking.



If the water tank is empty, refill it with water. Then, press the **SELECT/START** (☝ / ◈) button to resume cooking.

- If the water tank runs out of water, the **Refill** (💧) icon turns on with a beep. (You can refill the tank during cooking.)
- While in Auto Cook, you cannot use the **SELECT/START** (☝ / ◈) button to adjust the cooking time.
- When done, empty the water tank and water tray. Clean the water tank with water.
- Wipe out the remaining moisture in the oven.





⚠
- The oven is extremely hot. Use protective gloves for your safety.
- Using the oven for an extended period of time may affect its performance. For extended periods of use, adjust the cooking time or resume using the oven after it has cooled down.

Using the Auto Reheat Feature

The following table presents 8 Auto Reheat Programmes, quantities, standing times and appropriate recommendations. Programmes no 1-1 to 1-3 are running with microwave energy only. Programmes no 1-5 and 1-8 are running with convection. Programme no 1-4 and 1-6 are running with a combination of microwaves and convection. Programme no 1-7 is running with grill mode only. Use oven gloves when taking out food.

Code	Food	Serving Size	Standing Time (min.)	Recommendations
1-1	**Ready Meal** (chilled)	0.3-0.35 kg 0.4-0.45 kg	2-3	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). Put the dish on the bottom of the oven. When beep sounds during cooking, turn around the food. Press start to continue. (The oven keeps operating if you do not turn around.)
1-2	**Soup** (chilled)	0.2-0.25 kg 0.3-0.35 kg 0.4-0.45 kg	2-3	Pour into a deep ceramic soup plate or bowl and put on a ceramic plate. Cover with plastic lid during heating. Put the dish on the bottom of the oven. Stir carefully before and after standing time.
1-3	**Mini Ravioli** (chilled)	0.2-0.25 kg 0.3-0.35 kg	3	Put chilled ready mini ravioli in a microwave proof plastic dish in the centre of ceramic plate. Pierce film of ready product or cover plastic dish with microwave cling film. Put the dish on the bottom of the oven. Stir carefully before and after standing time. This programme is suitable for ravioli, as well as for noodles in sauce.
1-4	**Frozen Pizza**	0.3-0.4 kg 0.45-0.55 kg	-	Put frozen pizza on multi-pan with insert rack. Insert in level 1. When beep sounds during cooking, turn around the food. Press start to continue. (The oven keeps operating if you do not turn around.)
1-5	**Frozen Pizza Snacks**	0.1-0.15 kg 0.2-0.25 kg	-	Put frozen pizza snacks on multi-pan and insert in to level 1.
1-6	**Frozen Lasagne**	0.4-0.45 kg 0.8-0.85 kg	3-4	Put frozen lasagne into a suitable sized ovenproof dish. Put dish on rack. Set insert rack on bottom.

Code	Food	Serving Size	Standing Time (min.)	Recommendations
1-7	**Frozen Chicken Wings**	0.2-0.45 kg	2	Put the frozen ready chicken wings or small drumsticks (pre-cooked and spiced) on the rack on multi-pan with skin-side down. Insert in level 2. Turnover, as soon as the oven beeps.
1-8	**Frozen Bread Rolls**	0.1-0.35 kg (2 pcs)	3-5	Put 2 to 6 frozen bread rolls on multi-pan, insert into level 1. This program is suitable for small frozen bakery products as bread rolls, ciabatta rolls and small baguettes.

Using the Auto Cook Feature

The following table presents 11 Auto Cook Programmes, quantities, standing times and appropriate recommendations. Programmes no 2-1 and 2-5 are running with microwave energy only. Programmes no 2-6 and 2-7 are running with a combination of convection and grill or grill only. Programmes no 2-8 and 2-9 are running with a combination of microwaves and convection. Programme no 2-10 and 2-11 are running with convection mode. Use oven gloves when taking out food.

Code	Food	Serving Size	Standing Time (min.)	Recommendations
2-1	**Rice**	0.15-0.2 kg 0.2-0.25 kg	5-10	Weigh parboiled white rice and add double quantity of cold water. For example: when cooking 0.25 kg rice, add ½ liter cold water. Use glass pyrex bowl with lid. Put the bowl on the bottom of the oven. Cook covered.
2-2	**Broccoli Florets**	0.2-0.25 kg 0.3-0.35 kg 0.4-0.45 kg 0.5-0.55 kg	1-2	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 0.2-0.25 kg, add 45 ml (3 tablespoons) for 0.3-0.45 kg and add 60-75 ml (4-5 tablespoons) for 0.5-0.55 kg. Stir after cooking. Put bowl on the bottom of the oven. When cooking higher quantities stir once during cooking.

Code	Food	Serving Size	Standing Time (min.)	Recommendations
2-3	**Sliced Carrots**	0.1-0.15 kg 0.2-0.25 kg 0.3-0.35 kg	1-2	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 0.2-0.25 kg, add 45 ml (3 tablespoons) for 0.3-0.35 kg. Put bowl on the bottom of the oven. This programme is suitable for cauliflower.
2-4	**Peeled Potatoes**	0.3-0.35 kg 0.4-0.45 kg 0.5-0.55 kg 0.6-0.65 kg	3	Wash and peel potatoes, cut into halves and put into a glass bowl with lid. Add 15-30 ml of water (1-2 tablespoons). Put bowl on the bottom of the oven. Stir after cooking. When cooking higher quantities stir once during cooking.
2-5	**Jacket Potatoes**	0.2 kg 0.4 kg 0.6 kg	5	Use oven potatoes with a size of 0.2 kg each. Pierce skin and set on the bottom of the oven.
2-6	**Roast Fish**	0.2-0.3 kg 0.4-0.5 kg	3	Brush skin of whole fish with oil and add herbs and spices. Put fish side by side, head to tail on multi-pan with insert rack, level 2. Turnover, as soon as the beep sounds.
2-7	**Fish Fillet**	0.2-0.3 kg 0.4-0.5 kg	2	Put fish filets, such as salmon evenly on multi-pan with insert rack, level 2. Turnover, as soon as the beep sounds.
2-8	**Roast Chicken**	1.0-1.1 kg 1.2-1.3 kg	5	Brush chilled chicken with oil and spices. Put breast-side-down into an ovenproof dish. Put dish on insert rack on bottom. Turnover, as soon as the oven beeps.
2-9	**Roast Beef/ Roast Lamb**	0.9-1.0 kg 1.2-1.3 kg	5-10	Brush the beef/lamb with oil and spices (pepper only, salt should be added after roasting). Put it into an ovenproof dish. Put dish on insert rack on bottom. Turnover, when the oven beeps. After roasting and during standing time it should be wrapped in aluminium foil.
2-10	**Sponge Cake**	0.45-0.55 kg	10	Put dough into a round black metal baking tin, using baking paper (diameter 26 cm). Put tin on multi-pan with insert rack, shelf level 1.

Code	Food	Serving Size	Standing Time (min.)	Recommendations
2-11	**Muffins**	0.5-0.6 kg	-	Pour dough into metal baking tin for 12 muffins (each muffin 45 g) and set on multi-pan. Insert in shelf level 1.

Using the Speed Snack Features

The following table presents Auto Programmes for types of snack and food which take short preparation time.
Programmes no 3-1, 3-2, 3-4 and 3-5 are running with microwave energy only. Programme no 3-3 is running with convection.

Code	Food	Serving Size	Standing Time (min.)	Recommendations
3-1	**Popcorn**	0.1 kg	-	Use special popcorn product for preparing in microwave oven. Follow the instructions of food manufacturer and put the bag in the centre of the bottom of the oven. During this programme corn will pop and the bag will increase in volume. Be careful when taking out and opening the hot bag.
3-2	**Nachos**	0.12 kg	-	Put nachos (tortilla chips) on a flat ceramic plate. Put 50 g grated cheddar cheese and spices on top. Place on the bottom of the oven.
3-3	**Cookies**	0.2 kg 0.3 kg	-	Put the biscuits 0.2 kg or cookies 0.3 kg evenly on the multi-pan. Insert in shelf level 1.
3-4	**Frozen Mixed Vegetables**	0.3 kg 0.5 kg	3-4	Put frozen vegetable into an ovenproof glass dish. Add 1 tablespoon water. Cover with lid. Put the dish on the bottom of the oven.
3-5	**Sausages**	0.1 kg 0.2 kg	1-2	Put sausages into a microwave-proof dish. Add 200 ml water. Cover with lid. Put the dish on the bottom of the oven.

Using Steam Cook Features

The following table presents the 10 Steam Cook programmes.
It contains its quantities, standing times and appropriate recommendations. Programmes are running with steam, provided by steam generator, injected by nozzle into the cavity and the support of back heating element. After cooking dry the cavity with a towel.

Code	Food	Serving Size	Recommendations
4-1	**Broccoli Florets**	0.3-0.6 kg	Fill water tank with fresh water up to maximum level. Put sliced vegetables, such as broccoli florets on multi-pan with insert rack, insert in shelf level 1.
4-2	**Sliced Carrots**	0.3-0.7 kg	Fill water tank with fresh water up to maximum level. Put sliced carrots on multi-pan, insert in shelf level 1.
4-3	**Fennel Pieces**	0.3-0.7 kg	Fill water tank with fresh water up to maximum level. Cut fennel into quarters and put on multi-pan, insert in shelf level 1.
4-4	**White Asparagus**	0.3-0.7 kg	Fill water tank with fresh water up to maximum level. Peel and prepare asparagus and put side by side on multi-pan, insert in shelf level 1.
4-5	**Sliced Courgettes**	0.3-0.7 kg	Fill water tank with fresh water up to maximum level. Put courgette slices side by side on multi-pan, insert in shelf level 1.
4-6	**Cubed Potatoes**	0.3-0.7 kg	Fill water tank with fresh water up to maximum level. Peel potatoes and cut into cubes, put on multi-pan, insert in shelf level 1.
4-7	**Baby Potatoes**	0.3-0.7 kg	Fill water tank with fresh water up to maximum level. Wash potatoes and put with skin on multi-pan, in shelf level 1.
4-8	**Salmon Fillets**	0.3-0.7 kg	Fill water tank with fresh water up to maximum level. Rinse fish filets and sprinkle with lemon juices, put on multi-pan with insert rack, in shelf level 1.
4-9	**Whole Fish**	0.3-0.7 kg	Fill water tank with fresh water up to maximum level. Rinse and clean for example trout and add salt, lemon juice and herbs into fish. Put head to tail, side by side on the multi-pan with insert rack. Insert in shelf level 1. This programme is suitable for 2-3 fish.
4-10	**Hardboiled Eggs**	0.1-0.5 kg	Fill water tank with fresh water up to maximum level. Pierce middle sized eggs (each about 50-60 g). Put 2-10 eggs into the multi-pan. Insert in shelf level 1.

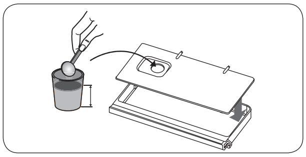
cleaning and care

CLEANING YOUR OVEN

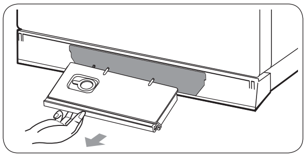
DESCALING

This is useful for removing residue that may have accumulated inside the steam generator. If “💧” blinks on the display, you need to clean the steam generator.

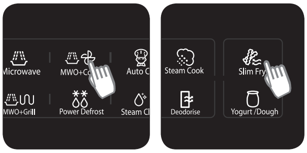
1. Dilute and uses according to description of buying citric acid.

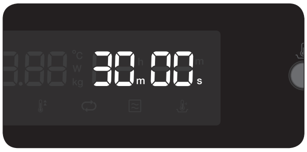


2. Pour the mixture into the water tank, and close the lid before inserting it to the oven.

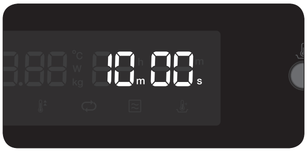


3. Press and hold both the **MICROWAVE+CONVECTION** ( ) button and **SLIM FRY COOK** ( ) button for one second.
   - The time message of "30 min 00 sec" is displayed, and the steam-generator cleaning cycle starts.

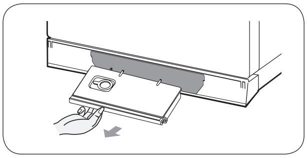

Microwave
MWO+C
Auto C
MWO+Grill
Power Defrost
Steam Cl
Steam Cook
Slim Fry
Deodorise
Yogurt /Dough



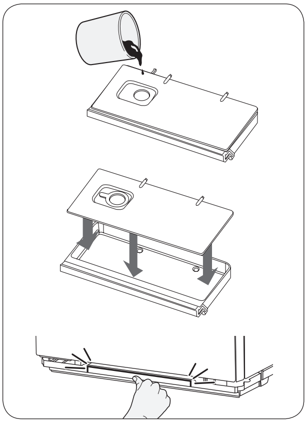
4. After about 20 minutes, the message of "10 min 00 sec" is displayed with a beep. The cycle is complete.



5. Remove and empty the water tank.



6. Clean the water tank with water, and refill it up to 500 ml. Close the lid and insert it into the oven.



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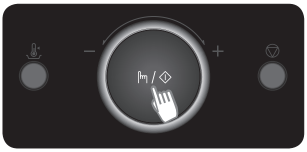
7. Press the **SELECT/START** (☝ / ◇) button.



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8. When done, you hear a beep.

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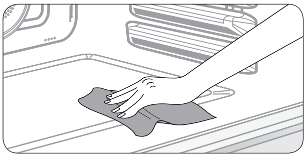
9. Empty the water tank and water tray. Clean the water tank with water.

When done, open the door and wipe the inside of the oven with a dry cloth.



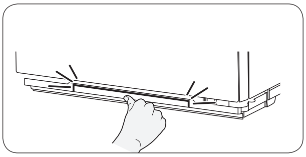
- We advise to use Citric acid when you descale the machine. Citric acid is a highly effective descaler made exclusively from natural, totally biodegradable substances.
- It is non-corrosive, non-aggressive and has no environmental impact. As well as being an affective descaler, it also has an antimicrobial sanitising action, thus helping to ensure the hygiene of the machine’s internal components, preserve the taste of the food over time and extend the working life of the machine.
- Water is used for steam cooking, which contains calcium and magnesium. Through heating, water evaporates and only the floating materials (minerals) remain (not harmful to humans).
- If the descaling cycle is interrupted before completion, the programme must be started again from the beginning.

USING THE STEAM CLEAN MODE

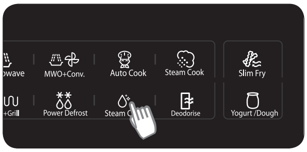
Use this mode before cleaning the inside of the oven. This mode loosens food residue, allowing you to easily clean the oven.

Steam clean mode setting

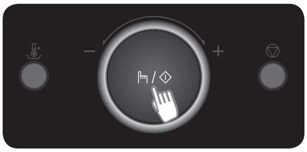
1. Refill the water tank up to 500 ml, close the lid and mount it onto the oven. Then, close the door.
  - If the water tank is empty, no steaming function is enabled.



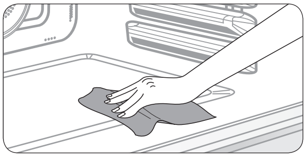
2. Press the **STEAM CLEAN** (💧) button.
  - The steam cleaning lasts for 10 minutes.



3. Press the **SELECT/START** (☝ / ◇) button.



✎ When done, open the door and wipe the inside of the oven with a dry cloth.

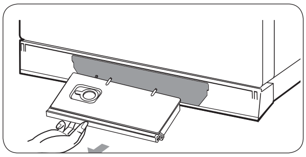


⚠
- If you open the door while in steam cleaning, cleaning may not work properly. Do not open the door.
- The oven is extremely hot. Use caution when cleaning the oven after using the steam clean function.
- Only use water. Do not use detergent.

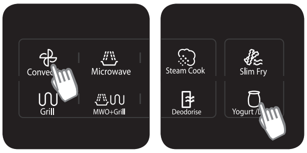
✎ When done, empty the water tank and drip tray. Clean the water tank with water.

Removing any remaining water.

1. Empty the water tank and insert it back.



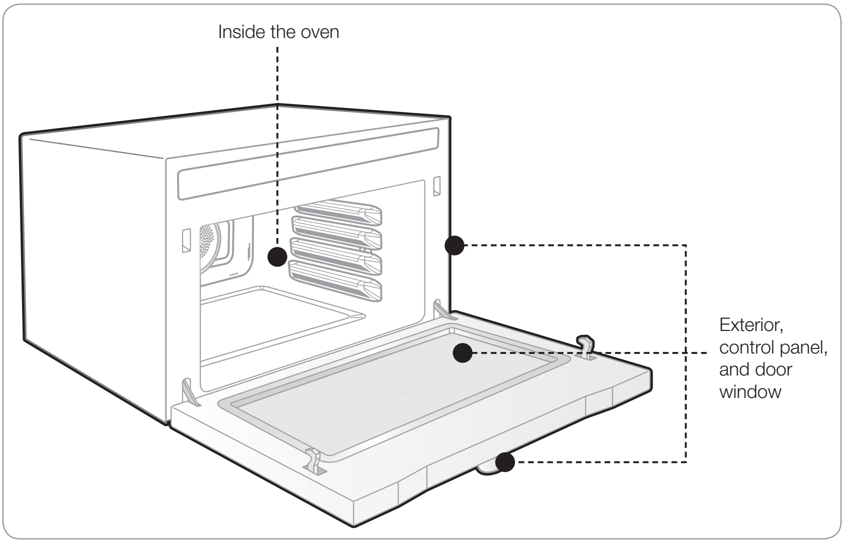
2. Press and hold both the **CONVECTION** () button and **DOUGH PROOF/YOGURT** () button for one second.
   - The removal of remaining water operates for 45 seconds.


Convec
Microwave
Grill
MWO+Grill
Steam Cook
Slim Fry
Deodorise
Yogurt /

- Do not press any button during this process.
- Keep the door closed during this process.

When done, empty the water tank and drip tray. Clean the water tank with water.

Cleaning the inside of the oven


Inside the oven
Exterior, control panel, and door window

1. With a dish towel dampened with neutral detergent, wipe out any food residue on the oven's walls and ceiling.
2. Stains and dry food residue can be removed easily using steam cleaning.
3. Wipe the inside of the oven with a dry cloth.

Cleaning the surface, control panel, and door window

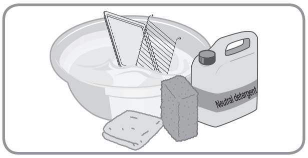
1. Wipe the oven exterior with a dry cloth. (before cleaning the touch panel, turn off the oven or set the child lock)
2. Do not apply excessive force to the control panel when cleaning it.
3. With a dish towel dampened with neutral detergent, wipe both sides of the door window. Dry with a dry cloth.

Cleaning the water tank and water tray

Wipe them with a sponge with neutral detergents. Rinse with water.

Cleaning accessories

1. Wash the bottom of the oven with neutral detergent. Dry, and then place it back in the oven.
2. Do not clean accessories excessively with a brush. This may damage the coating.



⚠
- Do not use benzene, thinner, or metal brushes for cleaning purposes. This may damage the coating or result in discoloration.
- Do not spray cleaners directly onto the oven. This may result in electric shock or fire.
- Do not expose the water tank and water tray to direct sunlight. This may result in deformation or damage.

troubleshooting and error code

TROUBLESHOOTING

If you have problems with your oven, try the solutions suggested below. They may save you the time and inconvenience of an unnecessary service call.

What to do if you are in doubt or have a problem

Becoming familiar with a new appliance always takes a little time. If you have any of the problems listed below, try the solutions given. They may save you the time and inconvenience of an unnecessary service call.

The following are normal occurrences.

- Condensation inside the oven
- Air flow around the door and outer casing
- Light reflection around the door and outer casing
- Steam escaping from around the door or vents

The food is not cooked at all.

- Have you set the timer correctly and pressed the **SELECT/START** button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered.

The food is either overcooked or undercooked.

- Make sure appropriate cook time was used.
- Make sure appropriate power level was used.

Sparking and cracking occur inside the oven (arcing).

- Make sure you are using proper cookware without metal trimmings.
- Make sure no forks or other metal utensils have been left inside the oven.
- If using aluminum foil, make sure it is not too close to inside walls.

The oven causes interference with radios or televisions.

- Slight interference may be observed on televisions or radios when the oven is operating. This is normal.
- Solution: install the oven away from televisions, radios and aerials.
- If interference is detected by the oven’s microprocessor, the display may be reset.
- Solution: Disconnect the power plug and reconnect it. Reset the time.

Electronic interference causes DISPLAY to be reset.

- Disconnect the power plug and reconnect it. Reset the time.

Condensation appears inside the oven.

- This is a normal occurrence. Simply wipe away after cooking.

The fan continues to operate after the oven has been turned off.

- This is a normal occurrence. Cooling fan may continue to operate for up to three minutes after oven has been turned off.

Air flow is detected around the door and outer casing.

- This is a normal occurrence.

Light reflection around the door and outer casing.

- This is a normal occurrence.

Steam escapes from around the door or vents.

- This is a normal occurrence.

A clicking sound occurs while the oven is operating, especially in defrosting mode.

- This is a normal occurrence.

The light bulb is not working.

- The Light bulb should not be replaced in person for safety reasons. Please contact nearest authorised Samsung customer care, to arrange for a qualified engineer to replace the bulb.

Smoke and bad smell when initial operating.

- It's a temporary condition by new component heating. Smoke and smell will disappear completely after 10 minutes operation. To remove smell more quickly, place a cup of diluted lemon juice in the oven and heat for ten minutes at maximum power.

Please have the following information read;

- The model and serial numbers, normally printed on the rear of the oven.
- Your warranty details.
- A clear description of the problem.

Then contact your local dealer or SAMSUNG after sales service.

ERROR AND SAFETY CODES

Error Code	General Functions
E 21	**TEMP SENSOR OPEN** It occurs due to a defective sensor, misplaced wires, a defective PCB, Please contact SAMSUNG Customer Service.
E 22	**TEMP SENSOR SHORT** It occurs due to a defective sensor, misplaced wires, a defective PCB, Please contact SAMSUNG Customer Service.
E 23	**UNFINISHED PREHEAT** In case the oven has not reached the desired temperature although a certain amount of time has passed (unfinished preheating). Please contact SAMSUNG Customer Service.
E 25	**OVER 230 °C DURING OPERATION OF MWO MODE** In case the temperature rises over 230 °C during operation of mwo mode (fire sensed). After cooling the oven, re-working MW mode. If the problem persists, Please contact SAMSUNG Customer Service.
E 71	**STEAM SENSOR OPEN** Please contact SAMSUNG Customer Service.
E 72	**STEAM SENSOR SHORT** Please contact SAMSUNG Customer Service.
E 79	**WATER LEVEL SENSOR ERROR** Please contact SAMSUNG Customer Service.
E 51 E 53	**EEPROM READ/WRITE ERROR** Please contact SAMSUNG Customer Service.
E 81 E 83	**COMMUNICATION ERROR** Please contact SAMSUNG Customer Service.
-tE-	**TOUCH ERROR** Please contact SAMSUNG Customer Service.
-SE-	**KEY SHORT ERROR** Press the **STOP/CANCEL** button to try again. If the problem persists, contact the nearest SAMSUNG Customer Service.

If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer service centre.

technical data

Samsung strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

TECHNICAL DATA

Model		MC324GAKCBB/MC325GAKCBB MC326GAKCBB/MC324GAKCWQ
Power Source		240 V ~ 50 Hz
Power Consumption	Maximum Power	1700 W
	Microwave	1300 W
	Grill	1550 W
	Convection	1700 W
	Steam	1700 W
Output Power		800 W (IEC-705)
Operating Frequency		2450 MHz
Magnetron		OM75P (21)
Cooling Method		Cooling fan motor
Volume (Usable Capacity)		32 Liter
Dimensions (W x H x D)	Outside	527 x 391 x 488 mm
	Oven Cavity	438 x 231 x 315 mm
Weight	Net	27.8 Kg

memo

memo

QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRALIA	1300 362 603	www.samsung.com
NEW ZEALAND	0800 SAMSUNG (0800 726 786)	
CHINA	400-810-5858	
HONG KONG	(852) 3698 4698	www.samsung.com/hk (Chinese) www.samsung.com/hk_en (English)
INDIA	1800 3000 8282 1800 266 8282	www.samsung.com/in
INDONESIA	0800-112-8888 021-5699-7777	www.samsung.com/id
JAPAN	0120-327-527	www.samsung.com
MALAYSIA	1800-88-9999	www.samsung.com/my
PHILIPPINES	1-800-10-SAMSUNG(726-7864) for PLDT 1-800-3-SAMSUNG(726-7864) for Digitel 1-800-8-SAMSUNG(726-7864) for Globe 02-5805777	www.samsung.com/ph
SINGAPORE	1800-SAMSUNG(726-7864)	www.samsung.com
THAILAND	1800-29-3232 02-689-3232	www.samsung.com/th
TAIWAN	0800-329-999 0266-026-066	www.samsung.com
VIETNAM	1 800 588 889	

Code. : DE68-04142E